

# Amaretto Sour BV-Style

**Bartender:** Scott Baird  
**Bar/Company:** The Bon Vivants  
**Location:** San Francisco, CA  
**Season:** N/A

**Ingredients:** 1.5 oz Luxardo Amaretto di Saschira  
.5 oz Bourbon  
.5 oz Fresh Lime Juice  
.75 oz Pineapple Juice  
.75 oz Fresh Egg White  
2 dash Angostura Bitters

**Garnish:** Cherry  
Freshly Grated Cinnamon

**Glassware:** Coupe

**Preparation:** Add all ingredients to a shaker and shake well without ice to emulsify the egg white. Add ice and shake hard until the drink is chilled. Strain through a fine-mesh strainer into a chilled coupe and garnish.

**Notes:** Cocktail appeared in <http://imbibemagazine.com/pig-punch-cocktail-series-amaretto-sour/> IMBIBE EVENTS + PROMOTIONS PIG N PUNCH JUNE 15, 2016

**Legal:**